
RHUBARB, HONEY, AND FRESH THYME SORBETTO

Sorbetto is usually served in small portions—a little goes a long way. If you want a lighter dessert, or something that cleanses the palate before dessert number two, this sorbetto is excellent. The sharp tang of fresh ginger works well with the honey here, so the result isn't overly sweet.

SERVES ABOUT 8–12

About 4 oz piece fresh ginger, unpeeled	2 cups water
½ lb fresh or frozen rhubarb, cubed (1½ cups)	2 Tbsp chopped fresh thyme
¾ cup honey	2 Tbsp fresh lemon juice, more if needed
	¼ cup (2 fl oz) dry white wine

Make ginger juice by processing the ginger with 2 to 3 tablespoons of water in a food processor until very fine. Line a fine-meshed sieve with cheesecloth and squeeze the juice into a small bowl. Measure out 1 tablespoon (or according to taste).

In a saucepan on medium heat, combine the rhubarb, honey, and water. Cook until the rhubarb is tender, about 8 to 10 minutes. Cool slightly and purée in a blender or food processor. Pour into a bowl and add the ginger juice, thyme, lemon juice, and wine. If it's too sweet, adjust with more lemon juice.

Cool the mixture completely, and freeze in an ice-cream maker following the manufacturer's instructions.

Alternately, you can pour the mixture into a metal baking pan or bowl and place in the freezer. After about 20 minutes, when the sorbetto begins to solidify, scrape the ice from the edges and stir in. Continue to do so every 15 to 20 minutes until the sorbetto is uniformly frozen.

